

THE KEEPERS COTTAGE INN - CHRISTMAS MENU 2021

Starters

Homemade Tomato Soup (v) (ve) (gf)

A delicious mildly spiced creamy tomato soup

Liver Pate

Pheasant pate with Armagnac and pork rillettes served with chutney and toast

Seasonal seafood platter

A selection of fresh and smoked seasonal seafood served with salad leaves

Mushroom Arancini (v)

Breaded mushroom arancini with a Mozzarella centre served with a spiced tomato sauce

Bruschetta (v)

Crispy bruschetta topped with diced tomato and onion with olive oil and fresh basil

Main Courses

Roast Turkey

Roast turkey served with pigs in blankets, stuffing, cranberry sauce and gravy

Mushroom and Lentil bake with tahini crust (v) (ve)

A rich mushroom and lentil ragu topped with a vegan cheesy tahini crust

Parmesan crusted baked fish

Fish of the day baked with Parmesan served with a lemon and parsley butter sauce

Steak and Stilton pie

Slow cooked beef braised in port, with stilton in an individual pastry case

Confit Duck Leg

Slow cooked confit duck leg with a plum and port sauce

The above main course dishes will be served with a selection of fresh seasonal vegetables and roast potatoes

Desserts

Christmas Pudding

Granny May's traditional light Christmas pudding

Baileys Crème Brulee (gf – excluding shortbread)

Homemade Baileys crème brulee served with homemade shortbread biscuits

Chocolate Pannacotta (gf)

Chocolate pannacotta served with cherry burst ice cream

Vegan Vanilla Bean Cheesecake (ve)

A smooth creamy vanilla bean cheesecake with an oatly fruit and biscuit base

Sticky toffee apple pudding

A light apple cake served with a sticky toffee sauce

Cheese and Biscuits

A selection of cheeses with crackers, grapes and chutney

Tea and Coffee

2 courses with coffee is priced at £21.90 per person

3 courses with coffee is priced at £26.90 per person

Please notify us of any special dietary requirements- the above is subject to availability. Please ask for gluten free options.

